

Dinner Menu



ALLERGY INDEX

A=alcohol, D=dairy, F=fish, G=garlic, GL=gluten, N=nuts, O=onion, SH=shellfish

STARTERS

Jumbo Shrimp Cocktail	SH, D
Lump Crab Meat Cocktail	SH, D, A, GL, O
Chilled Lobster Cocktail	SH, D
Smoked Clam Chowder/Soup du Jour	
Wollensky's Famous Split Pea Soup	G, GL, O
Tomato Carpaccio with Burrata	D
Steak Tartare*	D, O, SH, GL, G, F
Tuna Crudo on Himalayan Salt Block*	F, O
Stuffed Jumbo Shrimp <i>with lump crab meat and garlic butter</i>	G, D, GL, O, SH
Prince Edward Island Mussels <i>prosciutto and lemon cream sauce</i>	A, D, GL, O, SH, G
Signature Crab Cake <i>cognac mustard and ginger sauces</i>	A, D, GL, O, SH, G
Fritto Misto <i>fried calamari and shrimp with bell peppers, jalapeño peppers and garlic butter</i>	D, G, O, SH, F
Braised Beef & Morels with Rosemary Pappardelle	G, GL, O, N, A, D

SHELLFISH BOUQUETS

Chilled Lobster and Lump Crab Meat
Jumbo Shrimp, Iced Oysters and Littleneck Clams
Classic Cocktail, Ginger, Traditional Mustard Sauces
and Sherry Mignonette
A, D, O, SH, G, GL

Charlie Smith* <i>serves 2-3</i>	SH
Ralph Wollensky* <i>serves 4-6</i>	SH

SALADS

Wollensky	A, D, GL, O, SH, F
Caesar	D, F, G, GL
Mixed Greens	O
Chilled Iceberg Wedge	D, G, O
Spinach, Peppered Bacon & Poached Egg <i>with thick-cut peppered bacon and warm sherry vinaigrette</i>	A, D, G, O

SIDES FOR TWO

Hashed Brown Potatoes	D, G, O
Truffled Macaroni & Cheese	A, D, G, GL, O
Creamed Spinach	D, G, GL, O
Duck Fat Roasted Root Vegetables	G, O
Pan Roasted Wild Mushrooms	A, D, O
Buttermilk Onion Rings	D, GL, O, SH, F
Roasted Asparagus	
Whipped Potatoes	D, O
Baked Potato	D, O
French Fries	GL, SH, F

FILET MIGNON*

10 oz. 14 oz.

Charbroiled	
Au Poivre	A, D, G, GL, O
Cajun Seasoned	G, O
Gorgonzola Crusted	A, D, G, GL, O
Coffee & Cocoa Rubbed Filet <i>10 oz. filet mignon with ancho chili butter and angry onions</i>	D, GL, O, SH, F
Beef Tenderloin Trio <i>cajun seasoned, gorgonzola crusted and Madeira demi glace</i>	A, D, G, GL, O
Filet & Jumbo Stuffed Shrimp <i>10 oz. filet mignon and jumbo shrimp with lump crab meat and garlic butter</i>	G, D, GL, O, SH
Filet & Lobster Tail <i>10 oz. filet mignon and steamed lobster tail</i>	D, SH
Filet Oscar <i>10 oz. filet mignon with lump crab meat, asparagus & hollandaise</i>	A, D, F, G, GL, O, SH

STEAKS & CHOPS*

Center-Cut Bone-In Filet	
Dry-Aged Sirloin 14 oz.	
Bone-In New York Cut Sirloin 21 oz.	
Signature Bone-In Rib Eye 24 oz.	
Cajun Marinated Bone-In Rib Eye 24 oz.	O, G
Spice Rubbed Long Bone Ribeye <i>lemon-parsley salad, bone marrow butter and harissa</i>	D, O, G
S&W Veal Chop Rib Eye <i>fennel pollen and citrus olive oil</i>	
Double-Cut Lamb Chops <i>roasted carrots, green beans, fingerling potatoes and lamb jus</i>	D, O, G
Dry-Aged Porterhouse for Two 48 oz. <i>with roasted vegetables</i>	A, D, O, G

ENTREES

Pan Seared Salmon* <i>couscous risotto, morels, lemongrass broth</i>	F, O, G, GL, D, A
Coriander Seared Tuna* <i>jalapeño-lime sauce and pickled radishes or simply grilled</i>	F, O, G
Grilled Swordfish <i>slow cured pork, cipollini onions, brown butter</i>	F, O, G, D, SH, GL
Whole Maine Lobster <i>stuffed with jumbo lump crab meat or simply steamed</i>	D, SH
Roasted Free-Range Chicken	O, G

Before placing your order, please inform your server if anyone in your party has a food allergy. Items may be cooked to order.

*NOTE: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.